



Customer Service Attendant Seasonal

Port Hardy and North Island
Port Hardy

Wednesday May 13, 2026

\$26 - \$30/ hour (\$26.80/Hr)

Company: BC Ferries

Website: <https://www.bcferrries.com/careers>

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

Join us! If this sounds like your next great career move, please submit your cover letter and resume by May 17, 2026. Please ensure to upload any relevant certificates you currently hold during the application process. Please apply directly at: <https://careers-bcferries.icims.com/jobs/4392/customer-service-attendant/job?mobile=false&width=858&height=500&bga=true&needsRedirect=false&jan1offset=-480&jun1offset=-420>

Expiry Date:

Sunday, May 17, 2026

Details:

CUSTOMER SERVICE ATTENDANT Port Hardy Seasonal The opportunity We are seeking individuals who are passionate about providing amazing customer service while prioritizing safety and creating a positive environment. Reporting to the Chief Steward, Customer Service Attendants are responsible for:

- Taking food and beverage orders from passengers and relaying orders to the galley; portioning and serving items from the steam table; responding to special menu or serving request; assisting passengers with trays.
- Selling and serving alcoholic beverages.
- Assisting with the presentation of hot and cold menu items.
- Clearing and cleaning table and chairs in passenger areas; carrying dishes and trays to bus stations; scraping off food remains; separating wet compost; assisting in sorting cutlery and dishes.
- Performing housekeeping and major cleaning routines including sweeping, cleaning, scrubbing, washing, vacuuming floors, cleaning bulkheads, deckheads, elevators, furniture, windows, galley, galley appliances, steam tables, beverage machines, lines and taps, and cleaning coolers; picking up papers and garbage and emptying garbage containers; operating garbage compactors; sorts recyclables for removal; mixing cleaning solutions.
- Cleaning washrooms, wiping down counters, sinks, mirrors, disinfecting toilets and urinals, replacing hand towels and toilet paper.
- Performing additional duties including preparing food service facilities for opening; readying the facilities for on-coming

watches and closing facilities; checking stores for sufficient supplies and unloading; lifting, carrying, replenishing, and rotating stores; reporting equipment failures; assisting in vessel refit storing and de-storing. • Providing information to passengers about ferry schedules. • Performing marine emergency duties in drills and emergency situations including but not limited to passenger management, operating evacuation systems, handling fire hoses, and lookout duties. "We connect communities and customers to people and places important in their lives" At BC Ferries, our employees are our most important assets in delivering our commitment to customer safety, service and satisfaction. We support employment equity and diversity in the workplace, and we encourage applications from all qualified individuals including women, visible minorities, Indigenous Peoples, persons with disabilities, persons of diverse sexual orientation, gender identity or expression (LGBTQ2S+), and others who reflect our ever-changing workplace. We appreciate the interest of all applicants; however, only those selected for an interview will be contacted.

Qualifications & Experience:

What you bring to the team : You possess strong customer service skills, with the ability to work in a high-volume customer focused environment in a physically demanding job and are an excellent communicator with a high level of self-motivation and initiative. In addition, you are an innovative team player who works well under pressure with the ability to be flexible and adapt to a change in task when necessary. You have one (1) year of customer service experience, preferably in a food service environment. A valid Seafarer's Medical, Food Safe Level 1 and Serving it Right Certificates are required and can be obtained upon receiving an offer of employment. Preference may be shown to applicants who hold an Occupational First Aid Level 3 and/or Professional Cook Level 1.
